

# Hotpoint Service and Spares

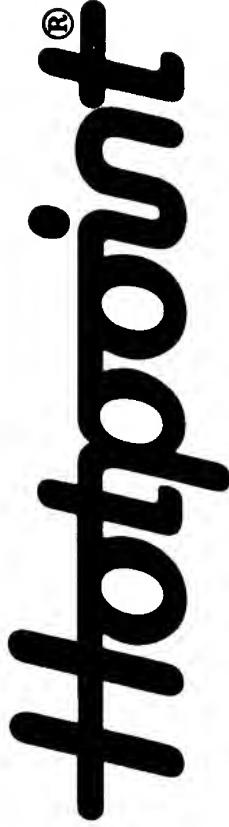
FOR SERVICE: If you have a problem with your appliance ring your local Service Office.  
 FOR SPARES and ACCESSORIES: to purchase spares and accessories send your Accessories Order Form to your Spares Centre. If the accessory or spare part you want is not on the form, contact your Spares Centre for prices and availability.  
 Please address all correspondence to Hotpoint Spares Centre or Hotpoint Service Office as applicable.

Service Offices and Spares Centres are open between 8.00am-5.00pm Monday to Friday, except on Public Holidays. 8.30am-12.30pm on Saturdays.

- EAST**  
 ● **ESSEX:**  
 Industrial Buildings, Beghine Lane, Charnsford, CM2 9TE.  
 Post Codes RM & G Tel: (0245) 492433  
 Remainder of Essex Tel: (0245) 289331  
 Celia Road, PE2 9JB. Tel: (0733) 64741  
 Spares Administration Dept. Tel: (0733) 556520
- LONDON**  
 For Spares  
 ● **WEIMBLEY:**  
 For Service  
 68 East Lane, HA9 7PQ.  
 S. Hens and Middlesex Tel: 081-904 4399  
 Post Codes N, NW, E, EC Tel: 081-908 4722  
 Post Codes W, WC, SE, SW Tel: 081-908 2511  
 Tel: 081-904 0201
- MIDLANDS**  
 For Spares  
 ● **BIRMINGHAM:**  
 For Service  
 Westgate, Aldridge, W Midlands, W69 8UX.  
 Post Codes B Tel: (0922) 743374  
 All other Post Codes Tel: (0922) 743376  
 Tel: (0922) 743377
- NOTTINGHAM:**  
 For Spares  
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 For Service  
 Ashing Street NG2 3JB.  
 Tel: (0602) 862431/864022 For Spares Tel: (0602) 860387  
 West Ave, Nelson Estate, Talle, S17 1TN. Tel: (0762) 774511
- NORTH EAST**  
 ● **WASHINGTON:**  
 8 Bede House, Tower Road, Glover Est. District 11, NE27 2SH.  
 Tel: 091-417 3500/419 3535  
 Sandbach Lane, LS22 4TW. For Spares Tel: (0937) 581221  
 Tel: (0937) 581261/581444
- NORTH WEST**  
 ● **KENDAL:**  
 44/46 Station Road, Heaton Mersey, Stockport, SK4 3QT.  
 Manchester North Tel: 061-432 0513  
 Manchester South Tel: 061-442 8677  
 Tel: 061-432 0255  
 7 Bride Way, Merseyside. Tel: 051-525 2342/524 2339
- SCOTLAND**  
 ● **NETHERTON:**  
 Holbeck House, 68 Carden Place, AB1 1UL. Tel: (0224) 642283  
 35 West Bowling Green Street, Leith, EH6 5NX. Tel: 031-554 1431  
 West Lodge Road, Blythswood Estate, PA4 9EN.  
 Tel: 041-886 6241 For Spares Tel: 041-886 5611
- SOUTH**  
 ● **KENT:**  
 For Service  
 Larkfield Trading Est, New Hythe Lane, Larkfield, ME20 6SW.  
 CT, DA, ME & TN Kent Post Codes Tel: (0922) 716571  
 CR, KT, RH, SW Surrey & BR Kent Post Codes (0922) 790707  
 GU Post Codes in Surrey Tel: Southampton (0703) 867374  
 Tel: (0922) 716631  
 Unit R, S Hampshire Ind Park, Salisbury Rd, Totton, SO4 3SA.  
 Tel: (0703) 861981/867374 For Spares Tel: (0703) 867393  
 1 Kingswood, North St, Halesham, BN27 1DQ. Tel: (0323) 842733  
 69 Mufley Plain, PL4 6JH. Tel: (0752) 262631
- WALES**  
 ● **NORTH:**  
 Conwy Rd, Llandudno Junction, LL21 9PE. Tel: (0492) 573536  
 18 Western Ave, Bridgend Ind. Estate, Bridgend, CF31 3SL.  
 Post Codes CF, SA & SY23-25 Tel: (0696) 664121  
 Post Codes BS, GL (not 55), HR, SY15-18, LD1-8, NP. Tel: (0656) 655554  
 Tel: (0656) 766111

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications.  
 Hotpoint Ltd, Peterborough, PE2 9JB, England

# FULL INSTRUCTIONS FOR INSTALLING AND OPERATING YOUR HOTPOINT DOUBLE OVEN MODEL 6173



|   |  |
|---|--|
| <b>IRELAND</b><br>● <b>NORTHERN:</b><br>256 Ormeau Road,<br>Belfast, BT7 2FZ.<br>Tel: (0232) 647111<br>49 Airways Ind. Estate,<br>Dublin 17.<br>Tel: Dublin 426088<br>Tel: Dublin 426836<br>For Service<br>For Spares   |  |
| ● <b>EIRE:</b><br>For Service<br>For Spares   |  |
| <b>CHANNEL ISLANDS</b> - Service provided by Agents.<br>Normal Guarantees apply and all Service Schemes are available.<br><b>JERSEY:</b><br>19 Don Street, St. Helier<br>Tel: (0534) 21625<br>or<br>Cos D'Ormes, Pontac,<br>St Clements. Tel: (0534) 54808<br><b>GUERNSEY</b><br>Valpys Stores, Grande Rue, St Martin's,<br>Guernsey. Tel: (0481) 38422<br><b>&amp; SARK:</b><br>Barras Lane, Vale.<br>Tel: (0481) 51610<br>or<br><b>ALDERNEY:</b><br>32 High Street,<br>Tel: (0481) 822686                                 |  |
| <b>ISLE OF MAN</b> - Service provided by Agents.<br>Normal Guarantees apply and all Service Schemes are available<br>from<br>5 Dringold St., Douglas.<br>Tel: (0624) 673233<br>or<br>Tronode Works,<br>Cronkbourne Village, Douglas,<br>Tel: (0624) 676066<br>or<br>17 Ridgeway Street, Douglas,<br>Tel: (0624) 25811/25848   |  |
| <b>SHETLAND, ORKNEY &amp; WESTERN ISLES</b> -<br>Service provided by Agents. Normal Guarantees apply, but<br>Service Schemes are NOT available.<br><b>SHETLAND:</b><br>Fort Road, Lerwick.<br>Tel: (0595) 2557<br><b>ORKNEYS:</b><br>Halstone Ind. Estate, Kirkwall.<br>Tel: (0560) 5457<br><b>WESTERN ISLES:</b> 27 Bayhead Street,<br>Stromway, Isle of Lewis<br>Tel: (0851) 3387<br><b>OTHER ISLANDS:</b> Local Hydro Electric Shops.<br><b>EXCEPT APPRAN,</b><br><b>BUTE &amp; SKYE-</b> Which are covered by Hotpoint. |  |

# Before you operate your new Hotpoint Double Oven

Please read these instructions fully.

**ENSURE THAT THE OVEN IS INSTALLED BY A QUALIFIED ELECTRICIAN FOLLOWING THE INSTRUCTIONS BELOW.**

1. Your oven should **not** be located adjacent to a gas heater or eye level grill as flames from the burners could cause damage to your oven.
2. For your own safety and to get the best results from your oven it is important to read through this Handbook **before** using your oven for the first time including the Do's and Don'ts on pages 25 and 26.

## Electrical Requirements

- Any electrical wiring must be carried out in compliance with the appropriate IEE and electricity board regulations by a qualified electrician, eg. your local electricity board or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

**WARNINGS – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE OVEN.**

- ALL APPLIANCES MUST BE EARTHED.
- BEFORE CONNECTING OR INSTALLING THE OVEN THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF.

- **THE INSTALLER MUST** check that the voltage shown on the rating plate corresponds with the house electricity supply.
- The oven must be supplied via a suitable double pole isolating switch, having a contact separation of at least 3mm in all poles placed in a readily accessible position, adjacent to the unit.
- The maximum loading for your oven is 5.5kW.
- If the oven is to be wired into a socket/connector unit this may be positioned behind the oven provided the following requirements are met:
  - i) The connector unit must not project from the wall more than 25 mm.
  - ii) The top of the connector must not be more than 350 mm above the base of the oven recess.
- After unpacking the oven stand it on the packing base in order to avoid damage.

## Electrical Connections

- Remove the terminal cover at the rear base of the oven. Pass the cable through the cable clamp and connect to the appropriate terminals provided. Allow sufficient cable so that the oven can be set down on the floor whilst still connected up. Tighten the screws on the cable clamp and replace the terminal cover. Make mains connections.

This appliance conforms to BS800 1988 and EEC Directives 87/308 regarding suppression of Radio and Television reception interference.

## Double Oven 20 Amp Double Pole Switch

- Where a hob is fitted adjacent to an oven then a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables.

**WARNING: CHILDREN SHOULD NOT BE ALLOWED TO PLAY WITH THE APPLIANCE OR TAMPER WITH THE CONTROLS.**

# Hotpoint Service Cover

## Satisfactory Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise - valid for ninety days after you have purchased your Hotpoint product. If there is a problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. This Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

## Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineers time and labour is also free.
- After the first year we will charge for our engineers time and labour. We do, however, operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres.
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance except for our Free Installation Check for Automatic Washing Machines and Dishwashers. Please read the instruction book thoroughly.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.

- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

## Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Schemes to give you complete peace of mind.

## Service Cover

A single payment covers you for all repairs during the period of cover, which can be from 1 to 4 years. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary. For 1 year contracts this takes place towards the end of the contract period.

## Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than 10 years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

## Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

## Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

## Proof Of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

## Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

**NOTE:** Our Engineer will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability is accepted.

## If something goes wrong...

...don't panic!  
Just quickly check these points before calling your Hotpoint Service Office.

1. Check that the mains supply has been switched on.
2. Check that the Timer Control has been set to Man (Manual) operation and not left on automatic (see pages 12 and 13).
3. If using the Top Oven for grilling have you set the Grill Control.
4. A fan can be heard as soon as the Lower Oven Temperature Control is switched on. This is quite normal when the oven is in operation.

## Spare Parts

Please remember your new appliance is a complex piece of equipment.  
'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

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## If it still won't work...

### Contact the Service Office

If there is still a problem with your oven after checking the points above:

1. Switch off the oven at the oven control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

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When you contact us we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6173), the serial number (found on the lower oven inner oven door) and the colour.
5. The date of purchase. Enter the date here:

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6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

PLEASE READ THIS BOOKLET CAREFULLY.

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## Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9UB.

# Installation Instructions

Ensure that the electricity supply is turned off before installing your appliances.

Model No: Hotpoint 6173.

## IMPORTANT DO NOT LIFT OVEN BY THE DOOR HANDLES.

This equipment is designed specifically for domestic purposes and Hotpoint Limited cannot accept responsibility if used for any other type of application.

**All electrical installations must be carried out by a competent engineer or electrical contractor.**

**WARNING: THIS APPLIANCE  
MUST BE EARTHED.**

### 1. General

The appliance is designed for mounting at a safe level into an open housing which must be secured to the backing wall.

### 2. Oven Unit Housing Cabinets

- The oven unit housing cabinet dimensions must comply with Fig. 4. (See pages 6 and 7.)
- An air gap of 50 mm minimum must be provided at the rear of any top or bottom cupboards or shelves. (See Fig. 1 page 6.)
- It is recommended that the cabinets are provided with unobstructed ventilation, ie. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions shown overleaf.
- The air gap at the rear allows the warmed air to pass out of the inner cabinet space, but

where it is intended to fit cupboards above the oven unit to ceiling height it is essential that the warmed air is exhausted through the front of the cabinet Fig. 1. (See page 6.)

- If an oven unit is installed adjacent to a tall cabinet, steam, escaping from the oven when the door is opened, could condense on, and perhaps stain, the adjacent surface. To prevent permanent staining, the adjacent surface should be made of a material that is heat resistant and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

## IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated see pages 6 and 7 ie. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

### 3. Final Installation

- Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
- Correct any unevenness by placing wooden packing under the bottom of the cabinet. Make sure that the cabinet rests firmly on the cabinet floor without rocking.
- Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.
- Affix the correct number of self

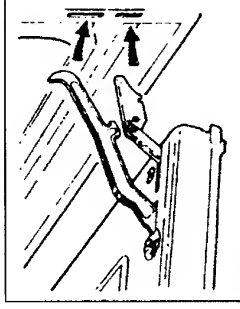


Fig. 9

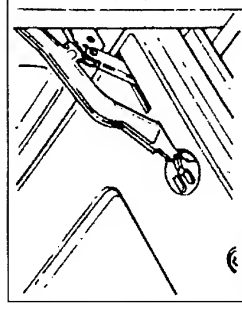


Fig. 10

## Care and Cleaning (cont'd)

operation to proceed during cooking.

However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without meat pan, at maximum setting for a couple of hours. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking.

It should not normally be necessary to clean the Stay Clean panels with water. If the user feels it is desirable to do so, wash them down in warm, soapy water, followed by rinsing with clear water. **Do not use biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

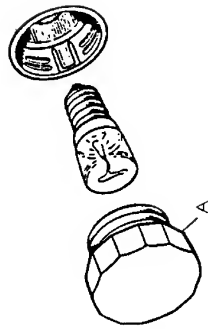
Replacement oven liners are available should you require them, from your nearest Hotpoint Service Centre.

### Replacement of Oven Lamp

**WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP.**

Open the oven door and remove the rod shelves. Grip the light glass dome, unscrew anti-clockwise and lift out. Reach into the aperture with fingers, and unscrew the faulty lamp anti-clockwise (15W SES) (Part No. 620601) which can be obtained from your nearest Hotpoint Service Centre. Fit replacement lamp, and refit dome. When unscrewing the faulty lamp use a thick cloth to protect your fingers should the lamp break.

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**WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REMOVING DOOR.**

### Oven Door Removal Main (Lower) Oven

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself.

**Please note** that the door is heavy and care should be taken not to pinch your fingers during the removal and replacement.

To remove, open the door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 8). Slightly close the door, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 9). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 10).

Close the door – the hinge will now lock into position.

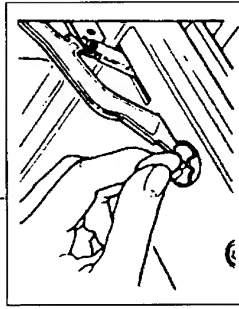


Fig. 8

adhesive spacer pads to the outside of the side trims over the fixing holes to make up to the actual cabinet aperture (see Fig. 3 page 6).

- e. The oven unit should now be lifted (this is a two person lift) into the cabinet and pushed fully home. (Care should be taken not to dislodge the spacer pads.)
- f. Finally the oven unit must be secured to the cabinet by means of the four countersunk screws, two through each side trim.

- g. **REMOVE ALL PACKING MATERIAL FROM THE GRILL AND OVEN INTERIOR.**

### List of Loose Items

- 4 Countersunk Pozzi Head No. 6 x 15mm screws.
- 4 3 mm thick self adhesive spacers.
- 12 0.75 mm thick self adhesive spacers.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel (especially the vent outlet covers) and is not trapped to the rear wall when pushing the cooker into position in or between cabinets.

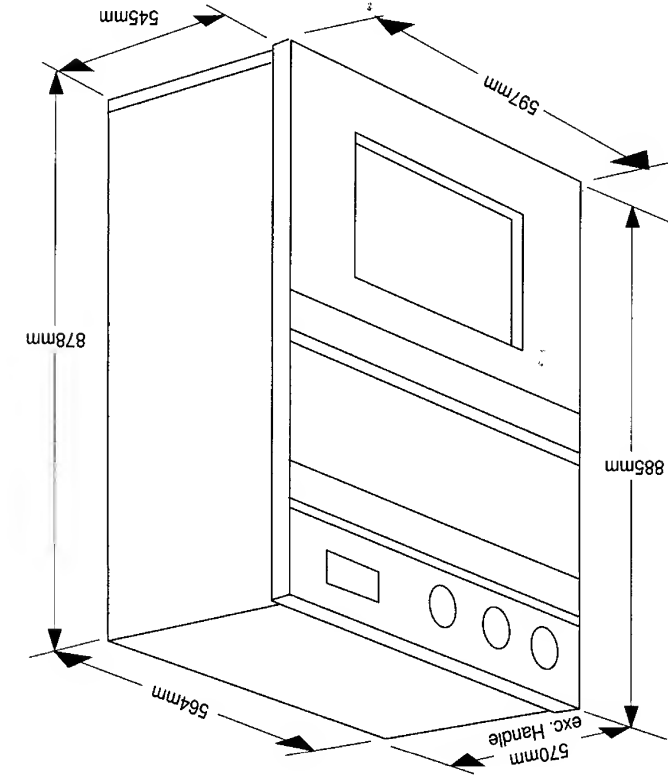


Fig. 2

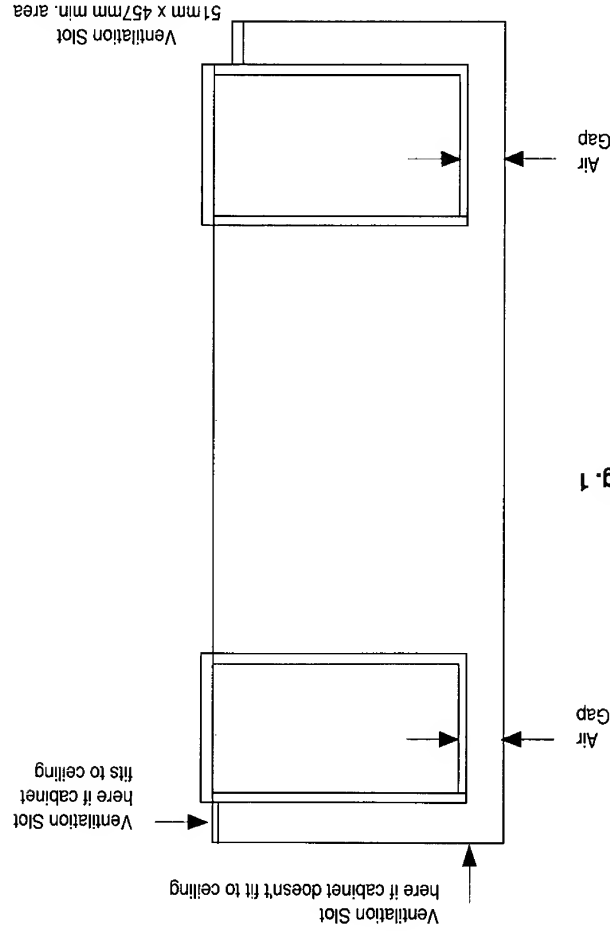


Fig. 1

## Care and Cleaning

### Cleaning the Exterior

The outside of both ovens can be cleaned, when cooled down, using a cloth which has been rinsed in warm soapy water. The oven can then be wiped down with a clean dry cloth. **Never** use an abrasive powder as this will damage the surface.

### TURN OFF THE MAIN SWITCH BEFORE CLEANING.

Before switching on again, ensure that all controls are in the **OFF** position.

### Main Oven

1. **Glass Door** – open the oven door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass.**

Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while warm, without removing it from the door.

2. Remove the rod shelves and meat pan.

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions opposite and on page 28 for cleaning the 'Stay Clean' panels.

**Do not use** aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be

wiped off the fan blade.

**Decorative Trims** – It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

**Do not use scouring pads or abrasive cleaners/powders which may scratch the surface. Under no circumstances should abrasive cleaning materials be used on the Timer Lens.**

### Top Oven

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, grill pan and floor and roof of the oven.

### Stay Clean Oven Liners

Refer to the instructions below for cleaning the following Stay Clean panels; **Oven** – side and rear panels.

### How Stay Clean Oven Liners Work

The surfaces of the Stay Clean oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning

## Do's and Don'ts (cont'd)

- Don't:-** Leave children playing unsupervised where the oven is installed and in use.
- Don't:-** Attempt to grill with the grill oven door closed.
- Don't:-** Allow children to sit or stand on any part of the appliance.
- Don't:-** Store food stuffs in the same cabinet as the oven.
- Don't:-** Store items above an oven that children may attempt to reach.
- Don't:-** Operate the oven with the inner glass panel removed.
- Don't:-** Remove the oven shelves when the oven is hot.
- Don't:-** Use water to extinguish oil or fat fires.
- Don't:-** Use the oven/grill as a space heater.
- Don't:-** Cover oven interior and shelves with aluminium foil.
- Don't:-** Line the grill pan with aluminium foil.
- Don't:-** Heat up unopened food containers as pressure can build up causing the container to burst.
- Don't:-** Use caustic solutions on decorative trims, this will cause damage to trims. Refer to pages 27 and 28.
- Don't:-** Use biological washing powders for cleaning the oven inner panels. Refer to pages 27 and 28.
- Don't:-** Use scouring pads or abrasive powders for cleaning glass, timer faces or decorative trims. Refer to pages 27 and 28.
- Don't:-** Use aerosol oven cleaners on the oven as the fan blade could become marked. Refer to pages 27 and 28.
- Don't:-** Use the Main Oven meat pan or the grill pan as a meat pan in the Top Oven.
- Don't:-** Use a meat pan or baking tray larger than those specified in this booklet.
- Don't:-** Attempt to clean the oven until the mains supply has been switched off and the oven is cool.
- Don't:-** Defrost meat and poultry by warming through in the oven.

Fig. 4

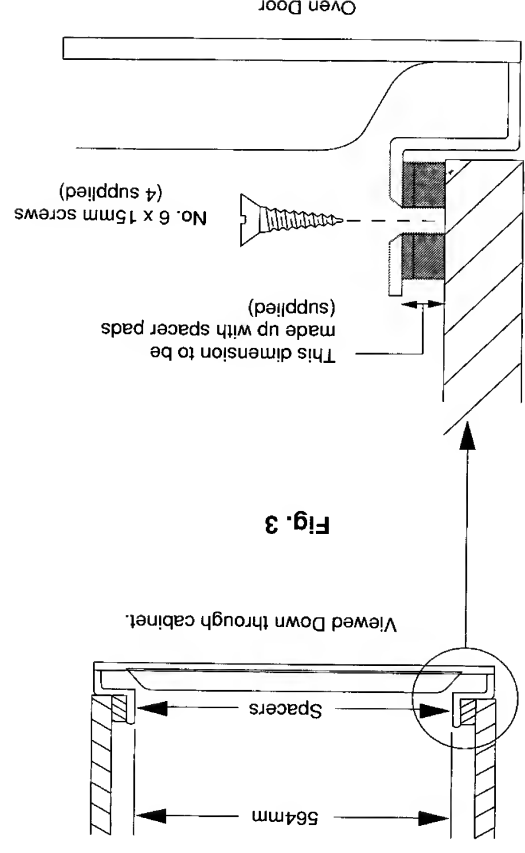
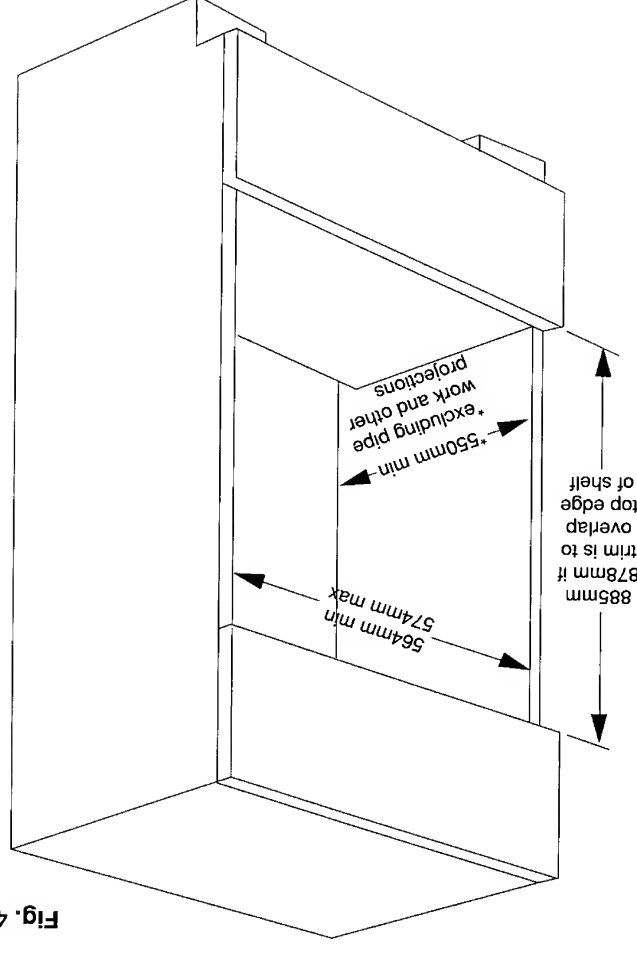
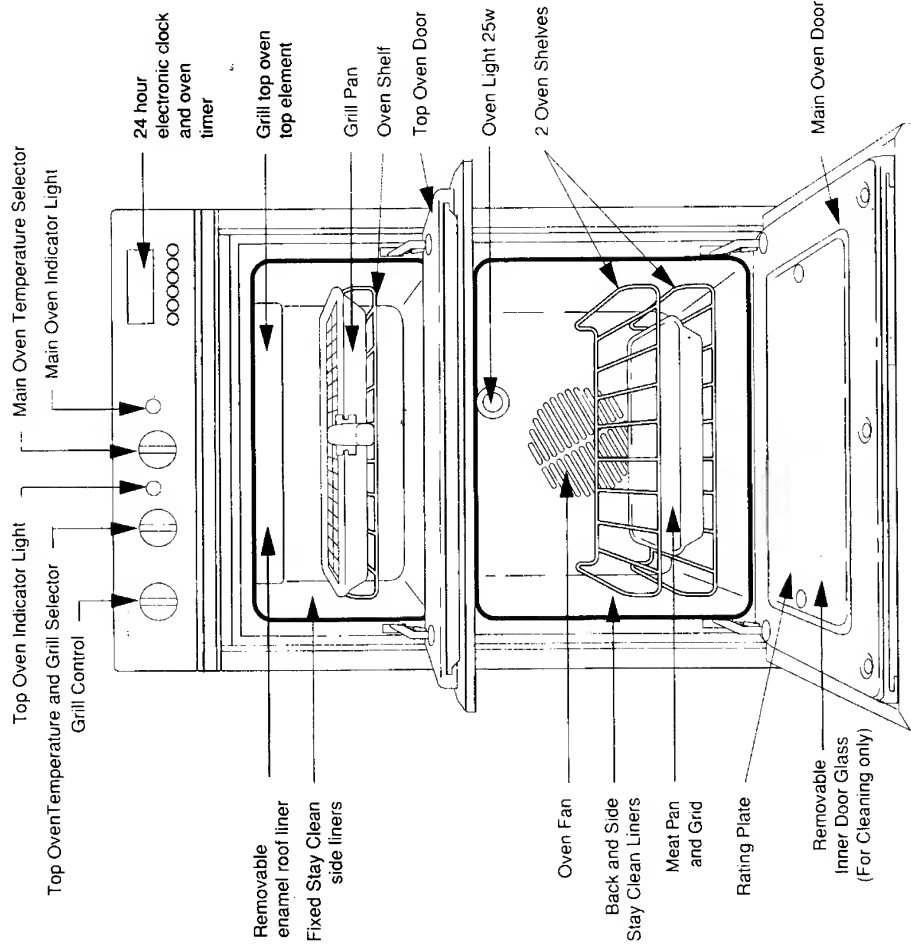


Fig. 3

# The main parts of your Double Oven

**WARNING: DO NOT TOUCH THE GLASS DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.**



## Do's and Don'ts

Please read through before operating your appliance.

- Do:-** Have your appliance installed by a competent engineer or electrical contractor.
- Do:-** Ensure the appliance has been properly earthed.
- Do:-** Remove all transportation packing from inside the oven/grill before switching on for the first time.
- Do:-** Make sure you understand the controls prior to using them. (See pages 10 and 11.)
- Do:-** Keep children away from the oven at all times when grilling as surfaces will get extremely hot.
- Do:-** Remember that the oven and utensils will be very hot when in use.
- Do:-** Take care when opening the door. Let steam and hot air escape before removing the food.
- Do:-** Use quality oven gloves for removing hot food utensils from the oven/grill.
- Do:-** Select the correct shelf position before turning the oven or grill on.
- Do:-** Always turn off the electricity supply at the wall switch before cleaning.
- Do:-** Ensure poultry is thoroughly defrosted before cooking well.
- Do:-** Check all controls on the appliance are switched off before retiring to bed.
- Do:-** Keep ventilation slots clear of obstructions.
- Do:-** Reset the oven timer to Manual after completing an Automatic Cooking Programme.
- Do:-** Take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.
- Do:-** Use a thick cloth or something similar to protect your fingers when replacing a faulty oven lamp.
- Do:-** Remember recipe books often give times and temperatures for cooking in conventionally heated ovens. Hotpoint ovens make it possible to reduce the temperature by 25°C and time by 10 minutes per hour.
- Do:-** Note that recipe times and temperatures in this book are for guidance only.
- Do:-** Always refer servicing to a qualified appliance service engineer.
- Do:-** Ensure the grill pan handle is fully located centrally on the grill pan.
- Do:-** Follow the guide lines for successful defrosting when using the fan only mode.



Main Oven Temperature Chart (cont'd)

It is not necessary to pre-heat the oven before roasting.

NOTE: Where times are stated they are approximate only.

| Meat                            |                     |  |
|---------------------------------|---------------------|--|
| Food                            | Temperature         | Time   |
| Beef                            | 160/180°C           | 20 to 25 mins per 450g (1 lb) plus 20 mins extra   |
| Lamb                            | 160/180°C           | 25 to 30 mins per 450g (1 lb) plus 25 mins extra   |
| Pork                            | 160/180°C           | 25 to 30 mins per 450g (1 lb) plus 25 mins extra   |
| Veal                            | 160/170°C           | 25 to 30 mins per 450g (1 lb) plus 25 mins extra   |
| Chicken/Turkey up to 4kg (8 lb) | 160/180°C           | 18 to 20 mins per 450g (1 lb) plus 20 mins extra   |
| Turkey 4 to 5.5kg (8 to 12 lb)  | 150/160°C or 150°C* | 12 to 14 mins per 450g (1 lb) plus 12 mins extra<br>*For every 450g (1 lb) over 5.5kg (12 lb) allow 10 mins per 450g (1 lb) and roast at 150°C |
| Casseroles/Stews                | 140/150°C           | 1 1/2 to 2 hours   |

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the centre of a joint, or the thickest part of poultry

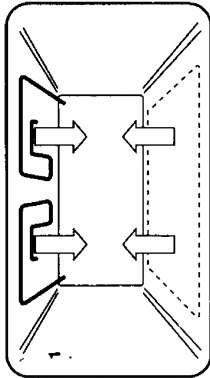
thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

|  |             |                   |                      |
|--|-------------|-------------------|----------------------|
| <b>Beef</b> – Rare: Medium: Well done: | <b>60°C</b> | <b>Lamb:</b> 80°C | <b>Poultry:</b> 90°C |
|  | <b>70°C</b> | <b>Pork:</b> 90°C |                      |
|  | <b>75°C</b> | <b>Veal:</b> 75°C |                      |

The Cooking Systems in your Double Oven

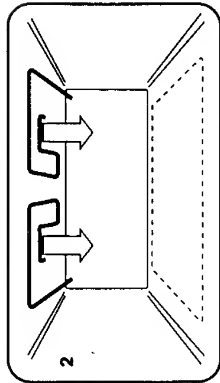
Your new oven is equipped with three different cooking systems:

- 1. **Conventional Heating (Top Oven)** – with upper and lower heat. This system is particularly suitable for roasting and baking on one shelf only.

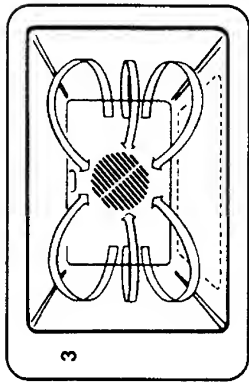


- 2. **Grilling (Top Oven)** – Has a full width, fully controllable grill. The grill also has an economy setting which enables you to use just the left section.

**NOTE: The oven door should be open when grilling.** (See page 15.)

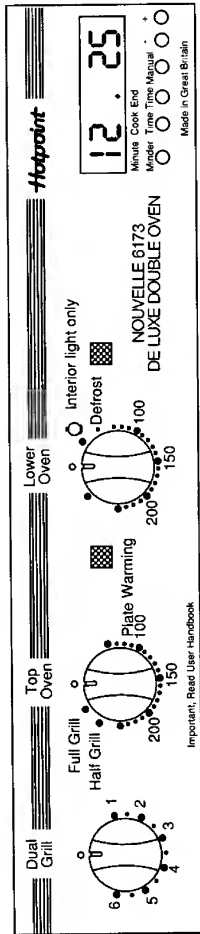


- 3. **Fan Cooking (Lower Oven)** – the fan oven operates by constantly blowing heated air from an element wrapped around the fan into the oven. This gives improved efficiency and, in general, enables the use of lower temperatures for cooking. It also means that there is less need to be particular about shelf positions and that you can bake at more than one level simultaneously (Batch Baking).

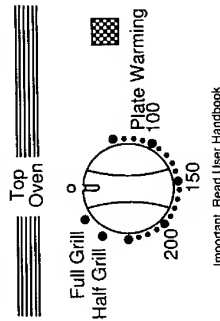


It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

# The Controls



**IMPORTANT**  
Before using your oven in the ordinary way, **ALWAYS** make sure that the timer has been set to **MANUAL** operation. Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.



**Top Oven Control**  
To use the Top Oven, you must turn the Top Oven Temperature Control clockwise to the required temperature. The red Thermostat Light will immediately come on and remain on until the oven reaches the required temperature. It then cycles off and on during cooking as the thermostat maintains the oven temperature. If the thermostat light does not come on when the Top Oven is turned on, check that the oven is set to (Manual) (see page 12). Always remember to keep the oven door closed.  
After use always set the oven control back to 'O' (Off).

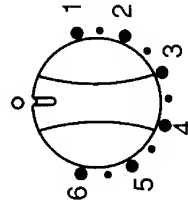
# Main Oven Temperature Chart

NOTE: Where times are stated they are approximate only.

| Baking                        |          |             |                        |
|-------------------------------|----------|-------------|------------------------|
| Food                          | Pre-heat | Temperature | Time                   |
| Sooners                       | Yes      | 210/220°C   | 9 to 12 mins           |
| Small Cakes                   | No       | 170/180°C   | 15 to 20 mins          |
| Victoria Sandwich             | No       | 160/170°C   | 20 to 25 mins          |
| Sponge Sandwich (fatless)     | No       | 170/190°C   | 15 to 20 mins          |
| Swiss Roll                    | Yes      | 180/200°C   | 12 to 15 mins          |
| Semi-Rich Cakes               | No       | 140/150°C   | 1 1/4 to 1 1/2 hours   |
| Rich Fruit Cakes              | No       | 130/140°C   | Time dependent on size |
| Shortcrust Pastry             | No       | 190/200°C   | Time dependent on use  |
| Puff Pastry                   | No       | 190/200°C   | Time dependent on use  |
| Yorkshire Pudding             | Yes      | 180/190°C   | 40 to 50 mins          |
| Individual Yorkshire Puddings | Yes      | 190/200°C   | 20 to 25 mins          |
| Milk Pudding                  | No       | 140/150°C   | 1 1/2 to 2 hours       |
| Baked Custard                 | No       | 140/150°C   | 35 to 45 mins          |
| Bread                         | Yes      | 200/210°C   | 30 to 35 mins          |
| Meringues                     | No       | 70/90°C     | 3 to 4 hours           |

**Note:** If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

**Platwarming** (see page 16)  
Turn the Top Oven Temperature Control clockwise to the Plate Warming setting. Place the dishes to be warmed in the Top Oven.



**Grill Control**  
Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.

**Grilling should not be undertaken with the Grill/Top Oven Door closed.**

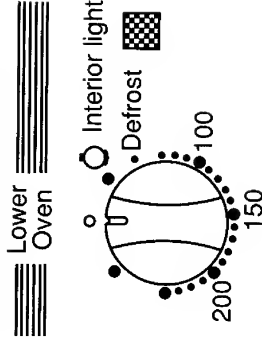
Turn the top oven control clockwise past the temperature settings to the half grill or full grill settings, depending upon which you require. To set the power of the grill turn the Grill Control clockwise to any setting 1-6.  
After use always turn the top oven and grill controls anti-clockwise back to 'O' (Off).

# Top Oven Temperature Chart (cont'd)

Always pre-heat oven before roasting.

| Meat   |   |                                 |
|--|---|---------------------------------|
| Food   | Temperature and Time  | Position in Oven                |
| Beef/Lamb<br>(slow roasting)   | 170/180°C approx. 35 mins<br>per 450g (1 lb) +35 mins over    | Runner 1 from<br>bottom of oven |
| Beef/Lamb<br>(foil covered)  | 190/200°C approx. 35-40 mins<br>per 450g (1 lb)               |                                 |
| Pork<br>(slow roasting)  | 170/180°C approx. 40 mins<br>per 450g (1 lb) +40 mins over    |                                 |
| Pork<br>(foil covered)   | 190/200°C approx. 40 mins<br>per 450g (1 lb)                  |                                 |
| Veal<br>(slow roasting)  | 170/180°C approx. 40-45 mins<br>per 450g (1 lb) +40 mins over |                                 |
| Veal<br>(foil covered)   | 190/200°C approx. 40-45 mins<br>per 450g (1 lb)               |                                 |
| Poultry/Game<br>(slow roasting)  | 170/180°C approx. 25-30 mins<br>per 450g (1 lb) +25 mins over |                                 |
| Poultry/Game<br>(foil covered)   | 190/200°C approx. 25-30 mins<br>per 450g (1 lb)               |                                 |
| Casserole Cooking  | Approx. 150°C 2-2½ hrs  |                                 |
| <b>If using aluminium foil, never</b> 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil. |   |                                 |

## Lower Oven Controls



Turn the lower oven control clockwise to the required temperature.

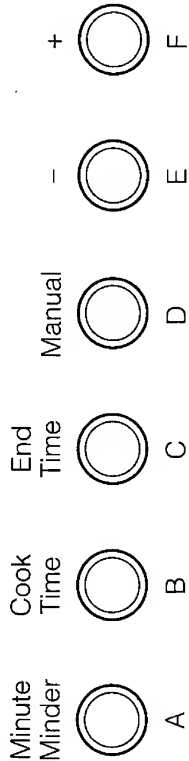
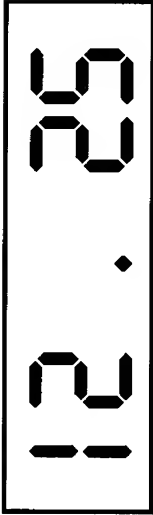
The thermostat light will immediately come on and remain on until the oven reaches the selected temperature. The light will then cycle off and on during cooking as the lower oven maintains the temperature.

### Defrost (see page 18).

To select 'DEFROST' turn the lower oven control clockwise to the 'DEFROST' setting.

After use, always turn the lower oven control anti-clockwise back to '0' (Off).

The Automatic Oven Timer



The oven timer offers you the following features:

- 1. Time of Day
- 2. Minute Timer
- 3. Automatic Cooking with cook and delay cooking functions.

To set the Timer to switch ON and OFF automatically

- 1. Press and release the **cook time** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press – button E until cooking time is set.) Note: COOK TIME refers to duration of cooking.
- NOTE: When COOK TIME is cancelled by pressing the – button E, END TIME is automatically cancelled and AUTO flashes on and off. Press MANUAL button D, to remove AUTO.
- 2. When the cook time has been set, press and release the **end time** button C and then within 2 seconds press the + button F. (The display will start off by showing the earliest possible end time.) Continue to hold in the button until the time you require the food to be cooked by appears in the display. (If you overshoot the required time press the – button E).

Top Oven Temperature Chart

NOTE: Always refer to cooking notes on page 16 before using oven. Where times are stated they are approximate only. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

| Food                          | Pre-heat                | Temperature | Time                   | Position in Oven                       |
|-------------------------------|-------------------------|-------------|------------------------|--|
| Scones                        | Yes                     | 210/220°C   | 9 to 12 mins           | Runner 1 from bottom of oven           |
| Small Cakes                   | Yes                     | 180/190°C   | 15 to 20 mins          | Runner 1 from bottom of oven           |
| Victoria Sandwich             | Yes                     | 170/180°C   | 20 to 25 mins          | Runner 1 from bottom of oven           |
| Sponge Sandwich (fatless)     | Yes                     | 180/190°C   | 15 to 20 mins          | Runner 1 from bottom of oven           |
| Swiss Roll                    | Yes                     | 200/210°C   | 10 to 15 mins          | Runner 1 from bottom of oven           |
| Semi-Rich Cakes               | Yes                     | 160/170°C   | 1¼ to 1½ hours         | Shelf placed directly on floor of oven |
| Rich Fruit Cakes              | Yes                     | 140/150°C   | Time dependent on size | Shelf placed directly on floor of oven |
| Shortcrust Pastry             | Yes                     | 190/200°C   | Time dependent on use  | Runner 1 from bottom of oven           |
| Puff Pastry                   | Yes                     | 200/210°C   | Time dependent on use  | Runner 1 from bottom of oven           |
| Yorkshire Pudding             | Yes                     | 190/200°C   | 40 to 50 mins          | Runner 1 from bottom of oven           |
| Individual Yorkshire Puddings | Yes                     | 200/210°C   | 20 to 25 mins          | Runner 1 from bottom of oven           |
| Milk Pudding                  | Yes                     | 140/150°C   | 2 to 2½ hours          | Runner 1 from bottom of oven           |
| Baked Custard                 | Yes                     | 140/150°C   | 45 to 50 mins          | Runner 1 from bottom of oven           |
| Bread                         | YES at 220°C for 10 min | 200/210°C   | 25 to 30 mins          | Shelf placed directly on floor of oven |
| Meringues                     | Yes                     | 100°C       | 3 to 4 hours           | Runner 1 from bottom of oven           |

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances. The temperature control knob on this electric oven is marked in degrees Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'moderate oven' and 'hot oven'.

| OVEN TEMPERATURE GUIDE | CELSIUS SCALE (sometimes called CENTIGRADE) | FAHRENHEIT SCALE |
|------------------------|---|------------------|
| COOL                   | 70°C  | 150°F            |
|                        | 80°C  | 175°F            |
|                        | 100°C                                       | 200°F            |
|                        | 110°C                                       | 225°F            |
| SLOW                   | 120°C                                       | 250°F            |
|                        | 140°C                                       | 275°F            |
|                        | 150°C                                       | 300°F            |
| MODERATE               | 160°C                                       | 325°F            |
|                        | 180°C                                       | 350°F            |
| FAIRLY HOT             | 190°C                                       | 375°F            |
|                        | 200°C                                       | 400°F            |
| HOT                    | 220°C                                       | 425°F            |
|                        | 230°C                                       | 450°F            |

3. Release the buttons, the display will revert to the time of day with AUTO illuminated.
4. Turn the oven control to the desired temperature. The oven will now automatically switch on at the preselected time and switch off once the cook time has elapsed.
5. **When AUTO cooking is completed turn the oven control to the OFF position and return the time to Manual by pressing button D.**

Power Cuts

If, on your return to the oven, 0.00 and AUTO are flashing alternately in the display, this shows that there has been a power failure and that the food is unlikely to be cooked. Reset the correct time.

To set the Timer to switch OFF automatically

1. Press and release the **cook time** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press the – button E until cooking time is set.)
2. Release the button, the display will revert to the time of day with AUTO illuminated.
3. Turn the oven control to the desired temperature. The oven will cook now and automatically switch off once the cook time has elapsed.
4. **When the cooking is completed turn the oven control to the OFF position and return the timer to Manual by pressing button D.**

Power Cuts

If, on your return to the oven, 0.00 and AUTO are flashing alternately in the display, this shows that there has been a power failure and that the food is unlikely to be cooked. Reset the correct time.

Minute Minder

1. Press and release **Minute Minder** button A and within 5 seconds press the + button F and continue to hold until you have set the required time. (If you overshoot the required time press the – button E.)
2. After releasing the button the display will revert to the time of day. During the delay period, the time can be checked by pressing the **Minute Minder** button A.
3. An audible reminder will sound at the end of the set time for a short period of time. To cancel press button A.  
Cancel the Minute Minder by pressing button A and hold, press button E until 0.00 appears in the display.

Automatic Cooking

The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme. The grill will not function when the Top Oven is set to cook automatically.

Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Ensure food is cooked thoroughly before serving.

## Before using the Oven for the first time

**Make sure the electricity supply is switched ON.**

**Please note** that when the double oven is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.

To remove the 'new smell', heat up the empty oven for 30 minutes

## Grilling

**Keep young children away from the appliance when the grill is in use as the surfaces get extremely hot.**

**Grilling should NOT be undertaken with the Grill/Top Oven door closed. (See opposite page.)**

**Don't**:-Line the grill pan with aluminium foil.

The grill control provides variable heat control of the grill element and will only operate once the oven control has been set to a grill position (fully clockwise).

The grill regulator is designed to provide variable heat control of either the twin grill elements on together or the single left-hand grill element only, depending on which mode you select:

To select twin grill, first turn the top oven control clockwise to Full Grill. The heat can now be adjusted by setting the grill regulator.

To select single grill, turn the top oven control clockwise to Half Grill.

keeping the door closed. Ensure that the room is well ventilated (eg, open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the new smell has ceased.

Turn the oven temperature to 230°C.

The oven temperature thermostat light will come on as well as the interior light and oven fan.

The heat can now be adjusted by setting the grill regulator.

**Please note that the Grill will not operate unless the top oven control is in a grill position.**

**After use, turn both controls to their off positions.**

### Grilling Procedure

Ensure oven timer is set to Manual.

Pre-heat the grill at setting 6 for approximately 5 minutes.

When toasting/grilling, the rod shelf is placed in either the first or second runner position. The grill pan is placed on the shelf and pushed back as far as possible to correctly position it under the grill element. Leave the control at 6 for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 6. The thicker the food, the lower the control should be set.

immediately come **On**, and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On**, and the door closed.

**Note:** If the indicator light does not come **On** when the control is turned, check that the timer is in **Manual** operation.

### Cooling Fan

A cooling fan is incorporated to protect the oven controls and oven housing from overheating. It will operate when any of the oven controls are switched **On** and may continue for a time after all controls are **Off**. A gentle flow of air will be projected from below the control panel.

If the controls become too hot, a cut out comes into operation and the oven will switch off (cut out thermostat behind the controls) and only the oven clock will remain on. The cut out will reset automatically and oven switch on.

## Cooking in the Lower Oven – Fan Cooking (cont'd)

- poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating cooking time.
- (c) Place meat/poultry on the anti-splash tray in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75 kg (3½ lb) should be roasted in a smaller meat pan/tin – or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.

minutes per hour.

- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

### Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450 g (1 lb)), or at room temperature (allowing 2-3 hours per 450 g (1 lb)).

It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

### Defrosting

Food can be defrosted in the main oven as though it was thawing at room temperature, with the advantage that it is much quicker.

The Oven Thermostat should be set at DEFROST and the food for defrosting placed on a tray. **No heat is required for defrosting.**

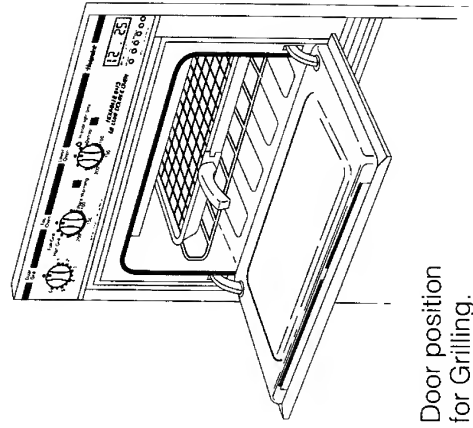
### MAIN OVEN INFORMATION

#### Oven Interior Light Lower (Main) Oven

To select oven light only, turn the lower oven temperature selector clockwise to the oven light symbol. The oven light is switched on automatically when the oven control is operated.

#### Oven Thermostat

The Main Oven light will



Door position for Grilling.

Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

**Care should be taken when removing the grill pan during or directly after use.**

After use, always return both controls to the **OFF** position.

**NOTE: The grill pan must be cleaned after every use. Excess fat build up in the bottom of the pan could cause a fire hazard.**

### Fixing the Grill Pan Handle

Fix the grill pan handle securely in position before use.

The grill pan handle is detachable from the pan, to facilitate cleaning and storage.

The handle fits onto the grill pan edge with the small recess, Fig. 5.

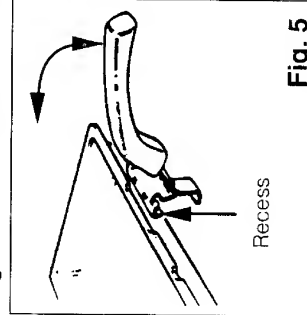


Fig. 5

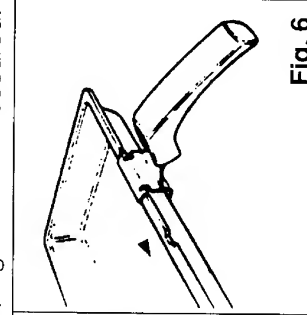


Fig. 6

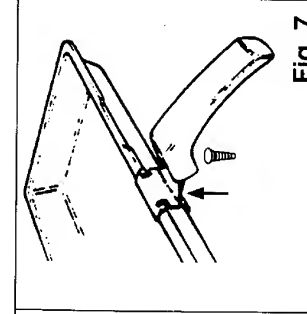


Fig. 7

Always fit the screw prior to use.

## Cooking in the Top Oven – Conventional Cooking

The Top Oven can be used to cook small quantities of food or used in conjunction with the Main Oven to provide additional cooking space so often necessary when entertaining.

The oven is designed so that the grill element operates at a reduced heat output (element will not glow), this is combined with a heating element situated underneath the floor of the oven.

### **Do not place items directly on to the floor of the oven.**

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above. (As a guide the front of the utensil should be approximately 100mm/4 in from the front of the shelf.)

There are two cooking positions, the shelf placed directly on the floor of the oven or runner 1 (from the base).

### **Food or utensils must never be placed directly on the floor of the oven.**

There should always be at least 25mm (1 in) between the top of the food and the grill element. Do not use utensils larger than 300 mm x 230 mm (12 in x 9 in). Larger utensils should be used in the Main oven.

### **Operation**

To heat the oven, turn the control knob clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended in the Top Oven Temperature Charts. The Top Oven indicator light will immediately come

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## Cooking in the Lower Oven – Fan Cooking

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary.

However, foods such as bread, scones, Yorkshire pudding, do prefer to be placed in a pre-heated oven.

The charts on pages 23 and 24 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, ie. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

### **Oven Positions**

Since the distribution of heat in fan ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

To ensure even circulation do not use meat pans larger than 390 x 300 mm (15 in x 12 in) and baking trays no larger than 330 x 255 mm (13 in x 10 in), these should be positioned centrally on the oven shelf.

Food should not be placed directly on the floor of the oven.

If a third shelf is required in the Oven for batch baking it is possible to use the shelf out of the top oven if it is not in use. Additional shelves can be purchased through your local Hotpoint Service Centre.

Never use more than 3 shelves in the oven as air circulation will be seriously restricted.

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Allow extra cooking time if the shelves are covered with baking eg. 4 x 150 mm (6 in) Victoria sandwich tins.

### **Temperature and Time**

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 23 and 24 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of oven.

**NB.** Recipes in cookery books give times and temperatures for cooking in ordinary ovens. In fan ovens it is possible, in most cases, to:

- (a) reduce the recommended temperature by 25°C (45°F).
- (b) reduce the recommended time by approximately 10 minutes per hour.
- (c) Make pre-heating the oven unnecessary for certain foods.

### **To prepare meat and poultry for roasting in your fan oven**

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or

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